

## Starter or shares

Miso soup	 	2.5
Sunomono (ebi, avocado, tako)	 	5.0
Spinach Goma-ae	 	6.5
Edamame	 	4.0
Wakame salad		4.0
Tako wasabi		8.0
Agedashi tofu (plain / spicy)	 	6.5
Gyoza (6pcs) (pork, veggie )		10.5
Takoyaki		7.5
Chicken Kara-age		10.5
Ebi mayo (original / spicy )		11.5
Killer tuna taco(4pcs)		11.5
Sushi pizza (original, volcano )	 	11.5
Asian tuna nacho	chips with guacamole, marinated tuna	11.5
Avocado bomb	avocado with smoky scallop, salmon , laver	11.9
Salmon capaccio(8pcs)		15.9
Beef Tataki(8pcs)		15.9

## Boat

<b>Boat A (for 2~3)</b>		43.9
8pieces of assorted sashimi, choice of aburi oshi sushi , choices of two classic roll		
<b>Boat B (for 3~4)</b>		64.9
15pieces of assorted sashimi, choices of two aburi oshi sushi, choices of two classic roll		

## Salad

<b>House green salad</b>	 	9.5
Greens/ beet / avodado /onion chip / ginger vinaigrette		
<b>Seared tuna &amp; avocado salad</b>		11.5
greens / seared tuna / garlic chip / avocado / ginger dressing		
<b>Wild salmon &amp; mango salad</b>		11.5
greens / seared wild salmon / mango / onion chip / ponzu vinaigrette, balsamic		
<b>Chirash salad with sesame oil &amp; ponzu</b>		19.5
Greens / selection of 5 seafood among (abalone, jellyfish, seasoned squid, tako, salmon, tuna, scallop, hamachi)		

## Aburi oshi seared smoky flavored- sushi

<b>Aburi Oshisushi spicy tuna (6pcs)</b>		15.9
Spicy tuna , jalapeno slice on top / prawn tempura inside / go-tsu-jang, spicy mayo sauce		
<b>Aburi Oshisushi Salmon (6pcs)</b>		15.9
Salmon, jalapeno slice on top / salmon inside / aioli sauce inside		
<b>Aburi Oshisushi Negi toro (6pcs)</b>		16.5
Negi toro, daikon oroshi, garlic chip on top / negitoro inside / miso mayo		
<b>Aburi Oshisushi Avocado (6pcs)</b>	 	15.9
Avocado, jalapeno on top / avocado inside / vegan aioli sauce , jalapeno oil, balsamic		
<b>Aburi Oshisushi Scallop (6pcs)</b>		15.9
Baby scallop, jalapeno on top / prawn tempura inside / miso mayo		
<b>Aburi Oshisushi Ebi (6pcs)</b>		15.9
Ebi, Parmesan cheese, olive on top / avocado inside / aioli sauce		
<b>Aburi Oshisushi Saba (6pcs)</b>		15.9
Pickled macarel, daikon oroshi on top / green onion, avocado inside / miso mayo		
<b>Aburi Oshisushi Beef (6pcs)</b>		15.9
Alberta Aa beef, jalapeno slice , garlic chip on top / avocado inside / miso mayo		
<b>Aburi Oshisushi Tofu (6pcs)</b>	 	15.9
Deep fried tofu, jalepeno , ssamjang sauce on top / pickled asparagus inside / vegan miso mayo		
<b>Aburi Oshisushi Eggplant (6pcs)</b>	 	15.9
Deep fried eggplant, jalepeno / avocado inside / vegan miso mayo		
<b>Loku Aburi combo platter (26pcs)</b>		52.5
3 choices of aburi oshisushi + 4pieces of beef tataki rolls + 4pieces of tuna tataki rolls		



spicy



Vegan friendly



Gluten-free available

## Loku sushi box

<b>Box A (for one)</b>	19.5
Choice of 2sets of 3pcs aburi oshi, 3pcs of Saba shiso maki	
<b>Box B (for 1~2)</b>	45.9
8pcs of assorted aburi nigiri / 10pcs of assorted sashimi (2pcs each) *can ask for abalone, uni	
<b>Box C (for 2~3)</b>	59.5
Box A + Box B	

## Sashimi \* half size 4pcs full size 8pcs

	half	full		half	full
<b>Tuna Sashimi</b>	9.5	18.5	<b>Tako Sashimi</b>	11.5	21.5
<b>Salmon Sashimi</b>	9.5	18.5	<b>Salmon Belly Sashimi</b>	13.5	25.5
<b>Tuna and Salmon</b>	9.5	18.5	<b>Toro Sashimi</b>	13.5	25.5
<b>Wild Salmon Sashimi</b>	10.5	20.5	<b>Hamachi Sashimi</b>	14.5	27.5
<b>Tuna Tataki</b>	9.5	17.5	<b>Hamachi Tataki</b>	15.5	29.5
<b>Spicy Tuna Sashimi</b>	10.5	19.5	<b>Uni Sashimi</b>	16.5	31.5
<b>Spicy Salmon Sashimi</b>	10.5	19.5	<b>Amaebi Sashimi</b>	17.5	33.5
<b>Shima Aji Sashimi</b>	10.5	20.0	<b>Assorted Sashimi</b> <sup>18pc</sup>		42.0
<b>Coconut Crunch tuna</b>	10.5	20.0	<b>Deluxe Assorted sashimi</b> <sup>24pc</sup>		58.0

## Loku Dinner Combo (after 5:00pm)

<b>Dinner Combo A</b>	24.9
Umami Bluefin Roll, 4pcs of assorted nigiri, 3pcs of salmon oshi	
<b>Dinner Combo B</b>	29.5
6pcs of assorted aburi sashimi, 4pcs of assorted nigiri, 3pcs of salmon oshi	
<b>Dinner Combo C</b>	29.5
Smoky sesame bluefin roll, 8pcs of assorted aburi nigiri	

## Nigiri

<b>Tamago</b>	2	<b>Inari</b>	2
<b>Avocado</b>	2	<b>Hokkigai</b>	2.7
<b>Tuna</b>	2.5	<b>Salmon</b>	2.5
<b>Ebi</b>	2.5	<b>Masago</b>	2.5
<b>Ika</b>	2.5	<b>Chopped Scallop</b>	2.7
<b>Saba</b>	2.7	<b>Tai</b>	3
<b>Tobiko</b>	3.0	<b>Tobiko</b>	3.0
<b>Tako</b>	3.5	<b>Ikura</b>	3.5
<b>Hamachi</b>	4.0	<b>Wild Salmon</b>	3
<b>Toro</b>	4.0	<b>Unagi</b>	4
<b>Salmon Belly</b>	4.0	<b>Amaebi</b>	4.5
<b>Hotate</b>	4	<b>Awabi(abalone)</b>	4
<b>Uni</b>	4.3	<b>Shima Aji(striped Jack)</b>	4

## Entrée to share

<b>Teriyaki (chicken/ beef/ tofu)</b>	19.9
Choice of topping(chicken, beef, tofu) with stir fried veggies with teriyaki sauce, steam rice	
<b>Chicken Katsu with curry</b>	19.9
Bread -bettered fried chicken with curry sauce, shredded cabbage, steam rice	
<b>Salmon Teriyaki</b>	21.9
Miso glazed grilled salmon with stir fried veggies with teriyaki sauce, steam rice	

## Donburi (rice bowl)

<b>Tuna (Salmon) Don (8pcs)</b>		21.9
<b>Spicy Tuna (Salmon) Don</b>	 	17.9
<b>Tuna &amp; Salmon Don (8pcs)</b>		21.9
<b>Unagi Don (6pcs)</b>		19.5
<b>Chirash Don (10pc)</b>		23.5
<b>Tuna(salmon) poke bowl</b>		15.9
Soy based marinated tuna / salmon with pickled daikon, beet, corn, avocado, cucumber		
<b>Veggie poke bowl</b>	 	14.9
Soy based maninated avocado/ wakame, shitake mushroom, inari, pickled veggies		
<b>Salmon Zukke Don (7pcs)</b>		19.9
Soy-marinated salmon sashimi over rice, topped with fresh wasabi and scallions		

## Udon & Ramen (noodle)

<b>Yaki udon * thick noodle * (beef, chicken, Tofu)</b>	13.9
Soy based -Stir fried noodle with onion, mushroom, protein	
<b>Udon (chicken / beef / tofu)</b>	13.5
Thick noodle with soy-based broth, comes with onion, mushroom, cabbage	
<b>Soyu / Donkotsu ramen (chicken / beef / tofu)</b>	14.5
pork or soy(Vegan) —based broth with choice of topping	
<b>Nagasaki champon in hot pot</b>	16.5
Spicy seafood noodle soup serving in the boiling hot pot	
<b>Aglio udon (salmon/ uni)</b>	19.5
Stir-fried udon noodles with garlic, oil, and chili flakes topping with choice of salmon or uni,	
<b>Bukkake Udon pour-over style noodles</b>	15.5
Chilled udon noodles with savory soy sauce, topped with grated radish, scallions and tempura flakes	

## Loku specialty roll

<b>Crazy boy roll *deep fried</b>	9.9
spicy deep fried roll with avocado, crab meet,/ spicy mayo / teriyaki	
<b>Crazy girl roll *deep fried</b>	10.5
deep fried roll with cream cheese,smoked salmon, avocado, crabmeat / sweet chili, sp mayo, teriyaki	
<b>Crunch go-go roll</b>	10.9
yam fries / 2prawn tempura / spicy mayo, sweet chili, teriyaki sauce / crispy onion flakes	
<b>Crispy hot night roll</b>	11.9
2prawn tempura, crabmeat, avocado / spicy tuna, crispy onion flakes on top / spicy mayo	
<b>Kamikaze roll *deep fried</b>	11.9
Avocado, prawn tempura, unagi , spicy tuna / masago, spicy mayo, teriyaki	
<b>Paradise roll *rice paper roll</b>	12.5
Mango, marinated tuna, cucumber, avocado, lettuce / sesame sauce, ponzu	
<b>Oceans 11 roll</b>	13.9
Tamago, avocado , cucumber / 11pcs of seafood on top or inside / ponzu, teriyaki sauce	
<b>Dragon roll</b>	13.9
Tamago, avocado, cucumber / unagi, green onion, masago / unagi sauce	
<b>Umami Bluefin roll</b>	14.9
Avocado, asparagus, tamago / soy sesame negi-bluefin tuna / minced onion	

## Classic roll

<b>Tuna roll</b>		3.9	<b>Salmon roll</b>		3.9
<b>Tamago roll</b>		3.9	<b>Prawn tempura roll</b>		3.9
<b>Negi hamachi roll</b>		4.9	<b>Negitoro roll</b>		4.9
<b>California roll</b>		5.9	<b>B.C. roll</b>		5.9
<b>Spicy tuna roll</b>		7.5	<b>Spicy salmon roll</b>		7.5
<b>Spicy chopped scallop roll</b>		6.9	<b>Salmon &amp; avo roll</b>		7.5
<b>Beef teriyaki roll</b>		6.9	<b>Salmon &amp; mango roll</b>		7.5
<b>Dynamite roll</b>		6.9	<b>Tuna &amp; avo roll</b>		7.5
<b>Unagi roll</b>		7.9	<b>Chopped scallop roll</b>		7.5
<b>Deep fried California roll</b>		8.5	<b>Chicken teriyaki roll</b>		7.5
<b>Alaska roll</b>		9.5	<b>Philadelphia roll</b>		8.5
<b>House roll</b>		10.5	<b>Negi- bluefin roll</b>		11.5

## Loku Aburi roll \*smoky flavored roll

<b>Beef tataki roll</b>	12.9
2prawn tempura ,crabmeat ,avocado / seared beef, green onion on top / ponzu sauce	
<b>Tuna tataki roll</b>	12.9
2prawn tempura ,crabmeat ,avocado / seared tuna, green onion on top / ponzu sauce	
<b>Magma roll</b>	12.9
cucumber, avocado, aspagus / masago, chopped scallop on top / spicy mayo, teriyaki	
<b>Fire cracker roll</b>	12.9
cucumber, avocado, cream cheese / masago, seared spicy tuna on top / spicy mayo, teriyaki	
<b>Smoky pop-rainbow roll</b>	13.9
tuna, salmon, ginger, asparagus /seared tobiko, masago on top / ponzu, spicy mayo	
<b>Awesome roll</b>	13.9
Avocado, crabmeat / seared salmon, masago, bonito flake,green onion/ spicy mayo, teriyaki sauce	
<b>Mad for garlic roll</b>	
Avocado, cucumber, smoky minced onion salmon / scallion, creamy onion sauce / galic chip	
<b>Smoky sesame Bluefin roll</b>	15.9
Cucumber, avocado / smoky marinated negi -bluefin tuna/ minced onion	



spicy



Vegan friendly



Gluten-free available

## Roll for vegan

<b>Cucumber roll</b>		3.9	<b>Asparagus roll</b>		3.9
<b>Sweet tofu roll</b>		3.9	<b>Avo &amp; cucumber roll</b>		6.5
<b>Veggie roll</b>		6.5	<b>Spinach roll</b>		6.9
<b>Yam tempura roll</b>		6.9	<b>Avocado roll</b>		7.5
<b>Spring roll</b>					8.5
Rice paper roll with avo, cucumber,beets, mushroom, greens, julienned radish and onion					
<b>Lady mango roll</b>					9.9
yam fries/ beet /avocado / chunky mango on top / ponzu					
<b>Spicy Crispy tofu roll</b>					10.9
Spicy deep fried tofu, picked asparagus, avocado					

12:00pm ~ 2:30pm

## Combo & platter

<b>Assorted nigiri combo</b>		17.5
Tuna(salmon) roll / 7pcs of assorted nigiri		
<b>Aburi Sushi roll combo</b>		19.9
Choice of one aburi roll / 4pcs of assorted aburi nigiri		
<b>Aburi nigiri collection</b>		21.9
8pcs of assorted aburi nigiri		
<b>Veggie combo</b>	 	11.5
Veggie roll / avocado roll / cucumber roll		
<b>Loku Sushi combo A</b>		19.9
3pcs of aburi salmon oshi / 4pcs assorted nigiri / choice of classic roll		
<b>Loku Sushi combo B</b>		24.9
2 aburi tuna sashimi, 2 aburi salmon sashimi / 4pcs assorted nigiri / 3pcs of aburi salmon		
<b>Loku Sushi combo C</b>		44.9
4pcs of assorted sashimi(bluefin, shima aji, hamahci, salmon) / 3pc of assorted nigiri (bluefin trio)		
<b>Spicy combo</b>	 	14.5
Spicy tuna sashimi / tuna roll / cucumber roll		
<b>Platter A</b>		15.5
salad / edamame / 4pcs of deep-fried cali, 4pcs of red dragon roll / 3pcs of aburi salmon oshi		
<b>Platter B</b>		15.5
salad / edamame / 3pcs of yam roll, 3pcs of avocado roll/ 3pcs of aburi avo oshi		
 spicy	 Vegan friendly	 Gluten-free available

## Bento & Bowl

<b>Teriyaki bento</b>		12.9
Chicken or beef teriyaki / California roll / daily special / rice / salad		
<b>Veggie bento</b>		12.9
Tofu teriyaki / avocado roll / daily special / rice / salad		
<b>Salmon bento</b>		13.9
Salmon teriyaki / California roll / daily special / rice / salad		
<b>Sushi bento</b>		17.9
Chicken or beef teriyaki / 2tuna, 2salmon sashimi, 3pcs of aburi salmon oshi/ rice / salad		
<b>Curry and chicken katsu bento</b>		14.9
Chicken katsu , Japanese curry and rice, salad with pickles		
<b>Aburi sushi bento</b>		25.9
Chicken or beef teriyaki / 2pcs of aburi salmon and tuna sashimi, 3pcs of aburi salmon and scallop oshi / salad		
<b>Teriyaki Bowl</b>		12.9
Chicken or beef or tofu teriyaki / onion, mushroom, bean sprout / teriyaki sauce		



## Beverage

Coke	2.95	Diet coke	2.95
Ginger ale	2.95	Juice (Orange, apple)	3.95
All natural Green Grape ade	5.95	All natural Grape Fruit ade	5.95
House made Strawberry ade	5.95		

## liquor

### ★ Hot sake

Gekkeikan small (200ml)	9.95
Gekkeikan Large (350ml)	16.95
Gekkeikan warmer pot (500ml)	29.50

### ★ House Wine

House White wine (200ml)	8.50
House Red wine (200ml)	8.50

### ★ Bottle Wine

Moscato Rose - JACOB's CREEK 750ml	23.95
Rose - Peller Family Vineyards 750ml	19.95
Chardonnay - Sawmill Creek 750ml	22.95
Cabernet Sauvignon - Sawmill Creek 750ml	21.95
Cabernet Sauvignon - Casillero del Diablo 750ml	32.95

### ★ Cold Sake (bottle)

Hakutsuru draft sake (300ml)	16.95
Gekkeikan draft sake (300ml)	16.95
Hakutsuru junmai Ginjo sake (300ml)	19.95
Hakutsuru sayuri nigori sake (300ml)	22.95
Mio Sparkling sake (300ml)	22.95

### ★ Draft Beer

Sapporo - Pint (500ml)	8.50
Sapporo - Pitcher (1500ml)	21.50

## Cocktail Made with all natural house made compote

Strawberry Sake driver (100ml sake, strawberry, tonic water, ice)	Glass 450ml	8.50	Pitcher 1.5L	25.50
Green Grape Sake driver (100ml sake, blueberry, tonic water, ice)	Glass 450ml	8.50	Pitcher 1.5L	25.50
Grape fruit Sake driver (100ml sake, blueberry, tonic water, ice)	Glass 450ml	8.50	Pitcher 1.5L	25.50
Earl grey Sake driver (100ml sake, earl grey, tonic water, ice) <span style="color: orange;">new</span>	Glass 450ml	8.50	Pitcher 1.5L	25.50

## Dessert

Korean pancake with homemade gelato	9.95
<span style="color: blue;">Crispy pancake topped with ice cream , traditional korean bean power.</span>	
Homemade gelato (scoop)	3.95
<span style="color: blue;">Strawberry / mango / earl grey</span>	